

SHARE PLATES

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| TRIO OF DIPS HOMEMADE BEETROOT, TZATZIKI & CARROT DIP, SERVED WITH CRISPY FLAT BREAD | 13 (V) |
| ONION RINGS IN A HOMEMADE BEER-BATTER, SERVED GOLDEN CRISP | 6 (V) |
| PICKLES TEMPURA BATTERED WITH A SIDE OF DILL MAYONNAISE | 7 (V) |
| MIXED OLIVES MARINATED IN OLIVE OIL & FRESH HERBS SERVED WITH TOASTED CIABATTA | 7 (V) |
| POLENTA SOLDIERS PANKO CRUMBED, SERVED WITH TOMATO CHUTNEY & GARLIC AIOLI | 8 (V) |
| PORK DUMPLINGS WITH A HERB & SOY DIPPING SAUCE | 9 (A) |
| BEER-BATTERED AMERICAN FRIES TOPPED WITH CRISPY BACON & MELTED CHEESE | 9 |
| BLUE CHEESE & POTATO CROQUETTES SERVED WITH A GARLIC AIOLI & FRESH HERBS | 10 (V) |
| ARANCINI BALLS STUFFED WITH SEMI-DRIED TOMATOES & PARMESAN, ON A BED OF JOE'S SECRET NAPOLI SAUCE | 11 (V) |
| SALMON BITES PAN-SEARED SALMON FILLETS TOPPED WITH GOATS CHEESE & FRESH DILL | 14 (GF) |
| JOE'S MEXICAN SALSA CORN & TOMATO SALSA TOPPED WITH GUACAMOLE & SERVED WITH CORN CHIPS | 14.5 (V) |
| OYSTERS NATURAL: TRIO 10.5 / HALF DOZ. 18 / DOZ. 30 (GF) TEMPURA: TRIO 12 / HALF DOZ. 21 / DOZ. 36 SEMI-DRIED TOMATO & LEMON VINAIGRETTE: TRIO 12 / HALF DOZ. 21 / DOZ. 36 (GF) | |
| MUSHROOM RISOTTO BALLS SERVED WITH GARLIC AIOLI & FRESH HERBS | 11 (V) |
| BABY OCTOPUS & GRILLED CHORIZO WITH A GREEN OLIVE & NAPOLI SAUCE | 12 (GF) |
| PORK BELLY WITH AN APPLE-VANILLA SAUCE | 13 (GF) |
| HOMEMADE MEATBALLS BEEF & PORK MEATBALLS SERVED IN JOE'S SECRET NAPOLI SAUCE | 12 (GF) |
| LEMON & PEPPER SQUID LIGHTLY DUSTED & SERVED WITH GARLIC AIOLI | 14 |
| PRAWN & PORK OMELETTE WITH SPRING ONIONS, MIXED HERBS & AN ASIAN SAUCE | 14 (GF) |
| BLACK MUSSELS COOKED IN A DARK ASIAN SAUCE SERVED WITH TOASTED TURKISH BREAD | 15 |
| LAMB LOLLIPOPS CRUMBED IN PANKO & MIXED HERBS WITH A RED WINE JUS DIPPING SAUCE | 17 |
| PRAWN SAGANAKI PANKO CRUMBED HALOUMI CHEESE SERVED WITH PAN-FRIED PRAWNS | 17 |

(A) CONTAINS NUTS (V) VEGETARIAN (GF) GLUTEN FREE

SLIDERS & TACOS

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| SLIDERS ENJOY YOUR CHOICE OF THREE: PULLED PORK WITH A CABBAGE ASIAN SLAW BEEF PATTY WITH TOMATO CHUTNEY & BABY COS LETTUCE LEMON SALT & PEPPER SOFT SHELL CRAB WITH ROASTED CAPSICUM, ROCKET & SEAFOOD AIOLI | 16.5 |
| TACOS ENJOY YOUR CHOICE OF THREE: SLOW-ROASTED BEEF BRISKET WITH A CORN & TOMATO CHUTNEY GRILLED FISH WITH BABY COS LETTUCE, LEMON AIOLI & CANDIED LEMON PIECES SOFT SHELL CRAB WITH FRISEE LETTUCE LEAVES | 18 |

BURGERS

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| JOE'S BURGER BEEF & PORK PATTY WITH CHEDDAR CHEESE, SMOKY BACON, TOMATO CHUTNEY, LETTUCE & FRESH TOMATO, SERVED WITH A SIDE OF CHIPS | 17 |
| JOANNE'S BURGER GRILLED HERBED CHICKEN BREAST WITH AVOCADO, TOMATO, MIXED LETTUCE & GARLIC AIOLI, SERVED WITH A SIDE OF CHIPS | 16 |

SALADS & VEGETABLES

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| MEXICAN SALAD BABY SPINACH, CORN, AVOCADO & TOMATO SALSA ADD GRILLED CHICKEN + \$3 | 12 (V) (GF) |
| THAI DUCK SALAD PAN-ROASTED DUCK MARINATED IN A THAI DRESSING WITH MIXED LETTUCE, ROASTED CAPSICUMS, CUCUMBER, CANDIED LIMES & FRESH CARROTS | 14.5 (GF) |
| BEETROOT SALAD YELLOW BEETROOTS, FRISEE LETTUCE, KALE, ROASTED WALNUTS, DRESSED IN A BALSAMIC REDUCTION & FINISHED WITH GOATS CHEESE | 13 (A) (V) |
| SEASONAL GREEN VEGETABLES TOSSED WITH SESAME SEEDS & FINISHED WITH A HOISIN SAUCE | 9 (V) |

DESSERTS

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| VANILLA PANACOTTA WITH A STRAWBERRY COMPOTE & FRESH MINT | 9.5 (GF) |
| CHOCOLATE MOUSSE FINISHED WITH A VANILLA MINT CREAM | 9.5 (GF) |



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COCKTAILS

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| HOUSE PUNCH CHANGED SEASONALLY (SERVES TWO) | 16 |
| HENDRINKS + ELDERFLOWER COLLINS HENDRINKS GIN, ST GERMAIN, SODA, LEMON JUICE, CUCUMBER SLICE | 15 |
| AMARETTO SOUR 14 DISARONNO AMARETTO, BOOKERS, FRESH LEMON JUICE, EGG WHITE, CRÈME BRULÉE FINISH | 13 |
| GRASSHOPPER 11 CRÈMES DE MENTHE, BUTTERSCOTCH SCHNAPPS, VANILLA ICE CREAM, FERNET BRANCA, SEA SALT | 12 |
| ESPRESSO MARTINI (JA) KAHLUA, VANILLA VODKA, LICOR 43, ESPRESSO | 13 |
| WATERMELON MARTINI WATERMELON JUICE, VODKA, MIDORI, LEMON JUICE | 11 |
| SPICE + STORMY INFUSED CHINESE 5 SPICE GOSLINGS RUM, HOME MADE GINGER BEER, LIME | 12 |
| BLOODY MARY 44 PEPPER INFUSED VODKA, TOMATO JUICE, LEMON, SALT, PEPPER, WORCESTERSHIRE, TABASCO, CELERY | 13 |
| BACON BOURBAN ROSE BACON WASH MAKERS MARK, MAPLE SYRUP, CHOCOLATE BITTERS | 13 |
| ORANGE BLOSSOM DAIQUIRI LIME JUICE, HAVANA CLUB BLANCO, COINTREAU, PAVAN, ORANGE BLOSSOM WATER | 14 |

TAP

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| LITTLE CREATURES PALE ALE (SCHOONER) | 7.5 |
| PIPSQUEAK APPLE CIDER (SCHOONER) | 7.5 |

BOTTLE

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| CASCADE PREMIUM LIGHT | 5 |
| CROWN LAGER | 7 |
| JAMES SQUIRE GOLDEN ALE | 8 |
| STONE & WOOD PACIFIC ALE | 8 |
| HEINEKEN | 8 |
| PERONI | 8 |
| TRUMER PILS | 9.5 |
| COORS | 6.5 |
| CORONA | 8 |
| ASAHI | 8 |
| FOG CITY CLOUDY CIDER 500ML | 10 |

NON ALCOHOLIC

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| SPARKLING WATER SANTA VITTORIA 500ML | 5.5 |
| SANTA VITTORIA 1L | 9.5 |
| HOUSEMADE SODAS GINGER BEER, LEMONADE | 4 |
| SOFT DRINK 330ML COKE, ZERO, DIET, SPRITE, LIFT, GINGER ALE | 4.5 |
| JUICES ORANGE, APPLE, CLOUDY APPLE, GRAPEFRUIT, CRANBERRY, PINEAPPLE | 4 |
| COFFEE GOLDEN MOKA | 3.5 |
| TEA EARL GREY, ENGLISH BREAKFAST, PEPPERMINT | 4 |

FIZZ

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| 2012 CANTI PROSECCO DOC <i>PIEDMONT ITALY</i> Italy's light, dry and drinkable Sparkling wine, a great starter | G 8...B 33 |
| NV PAUL LOUIS SPARKLING 'BLANC DE BLANCS' <i>LOIRE VALLEY FRANCE</i> From south of Champagne, this is a crisp yet creamy French sparkling, great with seafood | G 9...B 39 |

WHITE

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| 2012 JOE'S WHITE <i>CENTRAL VICTORIA</i> From our own source in central Victoria, light but full of flavour, a blend of Pinot Grigio and other aromatic varieties | G 6.5...B 22 |
| 2012 MADFISH RIESLING <i>WESTERN AUSTRALIA</i> Crisp and dry from the Howard Park vineyards in WA. A good match for white fish | G 9.5...B 38 |
| 2012 FREE FALL PINOT GRIGIO <i>KING VALLEY VIC</i> Aromatic and easy drinking, a versatile drink, great with food, in particular white meats | G 7.5...B 30 |
| 2012 SHADOWFAX SAUVIGNON BLANC <i>ADELAIDE HILLS</i> Right in our back yard, Shadowfax winery in Werribee is creating a crisp and luscious Sauv Blanc from Adelaide fruit | G 9...B 40 |
| 2011 YERING STATION 'VILLAGE' CHARDONNAY <i>YARRA VALLEY VIC</i> From Victoria's first Vineyard, creamy and soft with citrus flavours, great with chicken | G 11...B 45 |

ROSÉ

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| 2013 BREMERTON 'RACY ROSÉ' <i>LANGHORNE CREEK SA</i> A fun, light, dry rosé, flavours of strawberries and cream | G 8.5...B 34 |
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RED

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| 2012 JOE'S RED <i>CENTRAL VICTORIA</i> From our own source in central Victoria, light but full of flavour, a blend of Sangiovese and Cabernet | G 6.5...B 22 |
| 2012 MR. FROG PINOT NOIR <i>YARRA VALLEY VIC</i> Great quality Pinot from Yarra, made by Yering Station, earthy and light with a long dry finish | G 8...B 32 |
| 2011 WOOD PARK 'FORGOTTEN PATCH' SANGIOVESE <i>KING VALLEY VIC</i> Juicy, full flavoured and Vegan friendly. A great match for tomato based dishes | G 11...B 45 |
| 2010 PENLEY ESTATE 'TOLMER' CABERNET SAUVIGNON <i>COONAWARRA SA</i> Premium Cab Sauv with chocolate and blackberry characters, enjoy with red meats | G 12...B 47 |
| 2010 SHADOWFAX SHIRAZ <i>WERRIBEE + HEATHCOTE VIC</i> Right in our back yard, Shadowfax winery in Werribee is creating full bodied, smooth shiraz from local vineyards | G 9...B 40 |
| 2011 WOOD PARK 'HEAVENLY' MOSCATO <i>KING VALLEY VIC</i> A light fizz and slight sweetness have it after your meal or with dessert | G 9...B 36 |
| NV FAIRFIELD LADY MOSCATO <i>RUTHERGLEN VIC</i> Refreshing flavours of tropical fruits and a lovely sherbet like flavour wrapped in the soft flavours of muscat | G 8...B 34 |